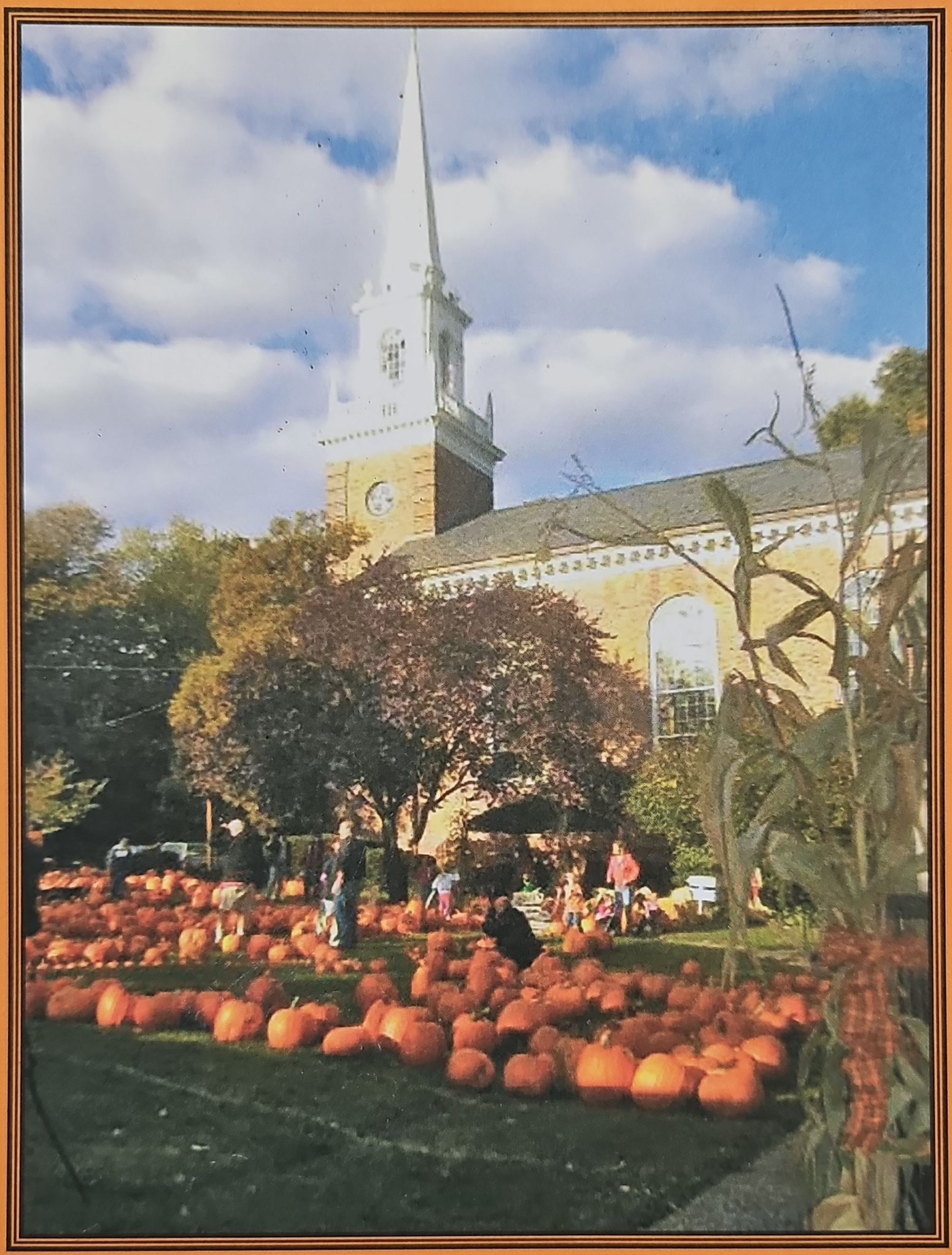


PUMPKIN PATCH
Cookbook

Pumpkin Patch Trivia

1. Pumpkin Patch churches net over $4 million a year for projects ranging from Habitat Homes to subsidizing individual youth summer camp costs.

2. 2010 will be the 36th year Centenary United Methodist Church has partnered with Pumpkin Patch.

3. Over 40 million pounds of pumpkins were shipped to churches in 2009.

4. Trucks delivering pumpkins drove over 1.6 million miles during a 30 day period in 2009.

5. Pumpkin Patch sponsors a Patch Appeal Contest every year.

6. Pumpkin Patch grows your pumpkins on the Navajo Agricultural Farm in Farmington, New Mexico.

7. In 2008 Pumpkin Patch beat their old record (39 trucks) loading 71 trucks in one 24 hour period.

8. Pumpkin Patch grows 1200 acres of pumpkins annually.

9. Our project has grown from a single church in Greensboro, N.C. to over 1200 churches in 48 states.

10. What do our partners say? "The revenue raised is important but the community outreach and church membership is PRICELESS!"

In Appreciation

For the past 36 years Richard and Janice Hamby have dedicated their lives to the growing and marketing of pumpkins. It is through their labors and the labors of many volunteers in churches, over 1200 in 48 states, that have made this business a success. Millions of dollars have been raised to fund a variety of church projects and especially youth groups have been greatly affected by their work. This cookbook has been a united effort on the part of Janice Hamby, Pam Rosenburg and others to provide recipes that you may find tasty and enjoyable.

Many churches have gathered, typed and run off thousands of pages of recipes each year. It seemed helpful to have a cookbook that would feature the best recipes we have found. Every recipe has been cooked, tasted and enjoyed and found worthy of your attention. There is also general information on the nutritional value of pumpkins in our diet and information on ways to cook and prepare the pumpkin pulp. We hope you use this cookbook as a great way to enjoy the great taste of pumpkins in a variety of new ways.

Thanks to Pam Rosenburg for compiling and editing the cookbook that is now in its third edition.

1st edition 1991
2nd edition 2003
3rd edition 2010

THE

PUMPKIN

PATCH

COOKBOOK

COOKBOOK

Pumpkin: A Way to Good Health

Beta-Carotene is a precursor to Vitamin A (a substance that the body itself efficiently converts to needed Vitamin A) and has been cited by the National Cancer Society and the American Cancer Society as a possible dietary inhibitor of certain cancers.

Beta-Carotene is also important to the body in other ways. This nutrient also plays a role in good vision, healthy skin, a strong immune system, and bone and tooth development.

This precursor to Vitamin A is found in most dark, leafy green vegetables; red, yellow and orange vegetables and fruits; citrus fruits and their juices. The richest fruit-vegetable source of Beta-Carotene is the pumpkin.

In addition to Beta-Carotene, 1 cup of pumpkin offers 500 mg. of potassium, as well as other calcium, protein, phosphorus and magnesium. One cup of pumpkin contains only 80 calories, 10 mg. of sodium, and 1 gram of fat. All these vitamins and minerals occur naturally in the pumpkin. So eat, enjoy and stay healthy.

PREPARING FRESH PUMPKIN MEAT

FOR COOKING

THIS IS THE first step toward a fresh, homemade pumpkin dish. Don't touch that can!

THERE ARE THREE basic ways to prepare cooked pumpkin for all the recipes in this book.

MICROWAVE: Cut the pumpkin in half crosswise. Remove the seeds and fiber. Cook ½ the pumpkin at a time. Turn the pumpkin half cut side down on the microwave glass dish. Microwave on high for 20-25 minutes or until soft and tender. A knife inserted into the skin should go in and out easily like a baked potato. Remove and cool completely. Scoop the meat out of the skin and puree in a blender or mash through a strainer.

BOIL: Cut and peel the pumpkin. Cut into 1" squares. Put in a saucepan and cover with water. Simmer until tender. Mash. For puree, mash through a strainer or blender.

BAKE: Cut the pumpkin in half. Lay in a deep baking pan cut side down. Bake at 350 degrees until soft and tender. Scoop out the pumpkin and mash. For puree, mash through a strainer or blender.

CANNING & FREEZING

TO CAN OR FREEZE, wash the whole pumpkin, cut into pieces, and cook it until tender in boiling water on the stove, steam in the oven or in a pressure cooker. Scoop the pulp from the skin (removing the seeds and strings), and mash it or press it through a ricer, sieve or food mill. For canned pumpkin, place the mashed pulp in clean jars topped with canning lids, and process them 65 minutes for pints and 80 minutes for quarts, at 10 pounds of pressure. The results will be a bit mushy. Frozen pulp is more like fresh. To freeze, completely cool the cooked pumpkin meat by stirring it in a sauce pan or in a bowl set in ice water. Pack the pumpkin in containers, leaving about 1/2 inch head space to allow for expansion. Seal, label, and freeze.

DRYING PUMPKIN MEAT

TO DRY PUMPKIN, select only those fruits that are mature and firm. Cut them into chunks, scrape out the seeds and string, peel and carve into thin one-inch wide slices. Blanch these in boiling water for about one minute or stream for 2 ½ - 3 minutes. After draining and patting dry with a paper towel, place the slices in a single, even layer on a cookie sheet or on racks. Dry these in the sun, over a wood stove, in a dehydrator or in a low oven from 4-12 hours until no moisture remains. (Thinner slices may be brittle). Store them in a dry place or airtight container. Rehydrate each cup of pumpkin in 3 cups of boiling water for about one hour.

TABLE OF CONTENTS

APPETIZERS, BEVERAGES, & CANNING

Pumpkin Butter 13
Pumpkin Icing 14
Microwave Pumpkin Seeds 14
Toasted Pumpkin Seeds 15
Pumpkin Syrup 15
Halloween Punch 16
Kids Pumpkin Punch 16
Pumpkin Punch Bowl with Hot Mulled Cider 17
Pumpkin Milkshake 17
Pickled Pumpkin 18
Pumpkin Sweet Pickles 18
Spiced Pickled Pumpkin 19

SOUPS, VEGETABLES, PASTA, & MEAT

Curry Pumpkin Soup 23
Pumpkin Soup 24
Smoky Pumpkin Soup 25
Corn and Pumpkin Casserole 26
Baked Pumpkin Wedges 26
Baked Pumpkin 27
Pumpkin and Onion Casserole 27

Pumpkin Bread Pudding 28
Pumpkin Soufflé Surprise 29
Pumpkin Pasta 30
Pumpkin and Rice 30
Pumpkin, Onion and Pork 31

BREADS, ROLLS, & MUFFINS

Pumpkin Biscuits 35
Pumpkin Rolls 36
Cream Cheese and Pumpkin Muffins 37
Pumpkin Muffins 38
Pumpkin Bread 39
Pumpkin Doughnuts 39
Pumpkin Fritters 40
Pumpkin Pancakes 40
Pumpkin Oatmeal Loaf 41

DESSERTS: PIES, CAKES, COOKIES, PUDDINGS, & PASTRIES

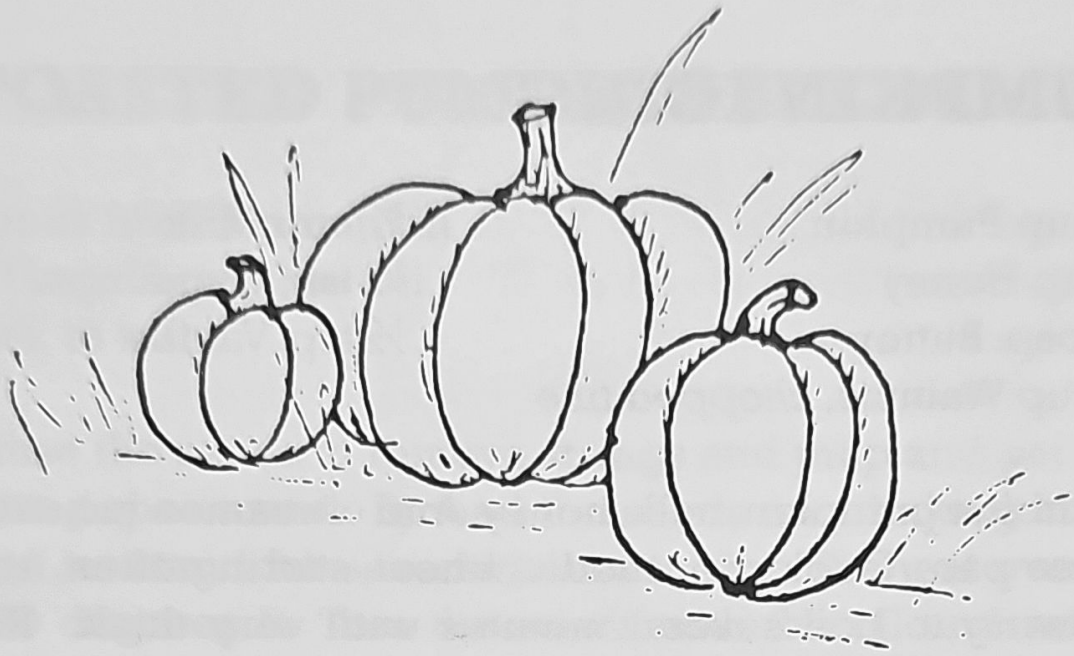
Orange-Pumpkin Cake Squares 45
Pumpkin Cake 46
Pumpkin-Orange-Poppy Seed Cake 47
Pumpkin Cheesecake 48
Pumpkin Cheesecake II 49
Spicy Pumpkin Squares 50
Apple Pumpkin Pie 51

Frozen Pumpkin Pie 52
Instant Pumpkin Pie 52
Old Fashion Pumpkin Pie 53
Pumpkin Chiffon 54
Pumpkin Dream Bars 55
Pumpkin Parfait Pie 56
Pumpkin Praline Pie 57
Pumpkin Nut Roll 58
"Great Pumpkin" Cookie Recipe 59
Pumpkin Bars 60
Pumpkin Nut Bars 61
Pumpkin Flan 62
Easy Pumpkin Mousse 62
Pumpkin Pudding 63
Pumpkin Nut Candy 63
Pumpkin Ice Cream 64

APPETIZERS

BEVERAGES

CANNING



PUMPKIN BUTTER

10 cups Pumpkin Pulp
4 cups sugar
½ vanilla bean – split lengthwise
Or
½ tsp. finely grated Orange Peel
Or
½ tsp. Ground Cinnamon

Place the pulp in a pan, and add the sugar and vanilla bean or orange peel. Stir over low heat for about 10 minutes or until the sugar is dissolved. Increase the heat and boil, stirring with a long handled wooden spoon, until the mixture turns a rich orange brown and the spoon leaves a clean path on the bottom of the pan; about 30 minutes. Remove from heat. If using cinnamon, stir in at this time. Remove and discard vanilla bean. Pack into hot jars and process for 15 minutes in a boiling water bath. Makes about 8 half pints.

PUMPKIN ICING

¼ cup Pumpkin
1 cup Honey
1 Tbsp. Butter
¼ cup Walnuts, *chopped fine*
½ cup Milk
½ tsp. Cinnamon
½ tsp. Vanilla

Combine pumpkin, milk, honey. And cinnamon in heavy sauce pan. Cook over medium heat, stirring often, and allowing to boil several minutes until very thick. Remove from heat and when somewhat cooled, stir in butter, vanilla and nuts. Use on cakes, cookies, breakfast rolls, etc.

MICROWAVE PUMPKIN SEEDS

Pumpkin Seeds
¼ tsp. Seasoned Salt
1 Tbsp. Butter

Line a 9" pie plate with paper towels and sprinkle with a single layer of washed and dried pumpkin seeds. Microwave on high for 13-14 minutes. Let stand for 5 minutes. Melt 1 Tbsp. of Butter in a 2 cup glass measuring cup. Add Pumpkin seeds and ¼ tsp. seasoned salt. Toss to coat evenly. Serve a snack or use as a garnish.

TOASTED PUMPKIN SEEDS

Seeds from 1 pumpkin
2 Tbsp. Vegetable Oil
Salt, to taste

Rinse the seeds to remove strings and pulp and pat dry with paper towel. Spread the seeds on a baking sheet and let stand for several hours to dry. Preheat oven to 350 degrees F. Toss the seeds with the oil and salt to taste. Toast the seeds in the oven, stirring every 5 minutes or so, until golden brown, about 25 minutes. Let cool completely. Taste and add more salt if needed. Serve the pumpkin seeds as a snack or use as garnish.

PUMPKIN SYRUP

¼ cup Pumpkin Puree
½ tsp. Cinnamon
½ cup Water
1 Tbsp. Butter
1 cup Honey
½ tsp Vanilla

Combine pumpkin, water, honey and cinnamon in heavy sauce pan. Cook over medium heat, stirring often, do not allow to boil. Remove from heat, cool, and stir in butter and vanilla. Serve over pancakes, waffles, French toast, fritters, etc.

HALLOWEEN PUNCH

1 large can Orange Juice, *46 oz.*
1 large can Pineapple Juice
1 quart Orange Sherbet
1 Medium Pumpkin, *seeds and strings removed*
1 – 2 liter bottle Ginger Ale

Mix orange juice, pineapple juice, and sherbet together, and chill. Just before serving add ginger ale. Use the pumpkin as your punch bowl.

KIDS PUMPKIN PUNCH

1-46 oz. can Orange Drink
1 – 46 oz. can Pineapple Juice
1- 20 oz. can Apricot Nectar
¼ cup Lemon Juice
1 quart 7-Up
Pumpkin Candies or Candy Corn
1 medium Pumpkin, *cleaned for punch bowl*

Place pumpkin candies or several candy corns in ice cube trays and fill with water and freeze. Mix orange drink, pineapple juice, apricot nectar, lemon juice and 7-Up together and chill. Just before serving, add ice cubes to punch and use orange straws. Pour punch into the pumpkin and serve.

PUMPKIN PUNCH BOWL WITH HOT MULLED CIDER

1 gallon Apple Cider
½ cup Light Brown Sugar, *packed*
4-5 Cinnamon Sticks, *broken*
10-15 Whole Allspice
20-25 Whole Cloves
1 Medium Pumpkin

In a 6 quart kettle, bring cider, brown sugar, cinnamon, allspice, and cloves to a boil. Simmer uncovered 30 minutes. Wash and dry pumpkin. Remove a 2-inch slice from the top of the pumpkin. Scoop out the seeds; discard pulp. Using a 2 cup glass measuring cup or a small sauce pan, dip cider and spices into pumpkin bowl and serve. When cider is used, prepare pumpkin shell for use in another recipe; its flavor will be enhanced by the cider.

PUMPKIN MILKSHAKE

1 cup Pumpkin
½ cup Brown Sugar, *packed*
½ tsp. Nutmeg and Ginger
1 tsp. Cinnamon
½ cup Orange Juice
4 cups Vanilla Ice Cream

Put everything in a blender and blend until creamy.

PICKLED PUMPKIN

1 cup Sugar
¼ cup Dark Corn Syrup
½ Cinnamon Stick, *crushed*
¼ cup Vinegar
6 Whole Cloves
2 tsp. Ginger
4 cups pumpkin cubes, 1"

Bring all of these ingredients to a boil, and add Pumpkin cubes. Cook mixtures slowly until Pumpkin is tender, about 45 minutes. Pour into jars and cover tightly.

PUMPKIN SWEET PICKLES

5 lbs. Pumpkin, *cubed*
2 lbs. Sugar
6 Cloves
1 pint White Vinegar
1 pint Water
3 pieces of Cinnamon

Mix sugar, cloves, vinegar, water and cinnamon pieces in a large sauce pan. Heat until sugar dissolves. Drop cubes of pumpkin in syrup and cook 45-60 minutes, or until clear and glossy. Remove cubes and put in jars. Pour syrup over the pumpkin and seal.

SPICED PICKLED PUMPKIN

5 lbs. Pumpkin, *cubed*
1 tsp. Whole Cloves
1 Tbsp. Broken Cinnamon Stick
1 quart Vinegar
2 lbs. Sugar

Place pumpkin in a kettle. Tie spices in cheesecloth. Add to vinegar with sugar, heat to boiling and boil 5 minutes. Pour over pumpkin. Cook pumpkin in syrup until tender. Place in sterile jars, cover with vinegar syrup and seal at once. Makes 4 quarts.

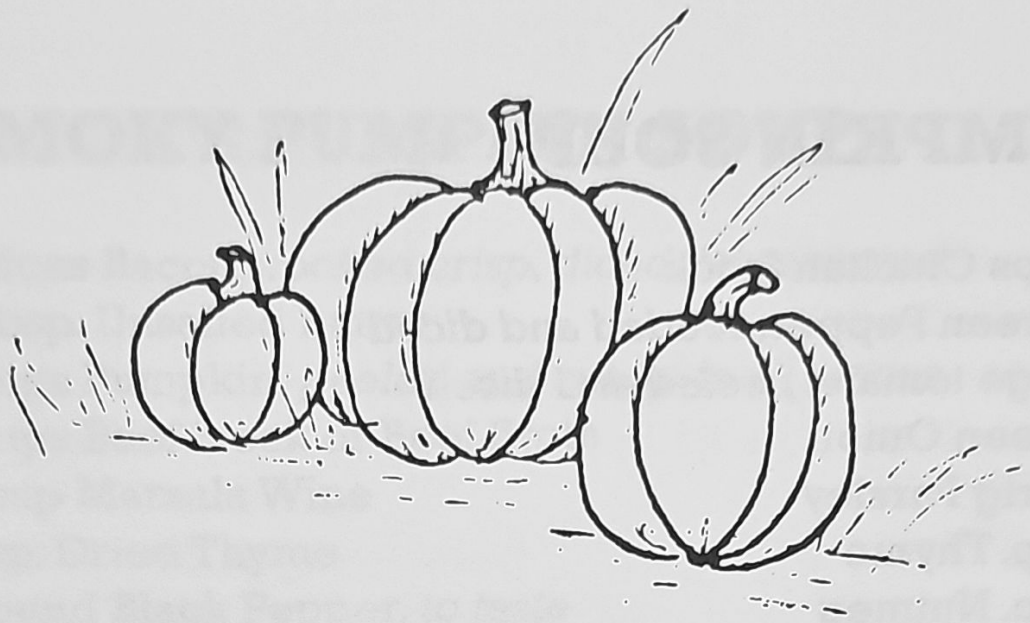
New Recipes

SOUPS

VEGETABLES

PASTA

MEAT



CURRY PUMPKIN SOUP

1 large Onion
¼ cup Butter
½ tsp. Curry Powder
2 cups Pumpkin Puree
1 ½ tsp Salt
2 cups Half & Half
2 ½ cups Chicken Broth
Chopped Parsley & Sour Cream, *optional for garnish*

Sauté onion in butter until tender, sprinkle with curry powder and sauté an additional 2 minutes. Stir in pumpkin and salt; add Half & Half, stirring constantly. Stir in broth, and heat thoroughly. If desired garnish with shopped fresh parsley and sour cream.
Serves: 8.

PUMPKIN SOUP

2 cups Chicken Stock
½ Green Pepper, *seeded and diced*
1 large tomato, *peeled and diced*
1 Green Onion
1 Sprig Parsley
¼ tsp. Thyme
½ tsp. Nutmeg
½ tsp. Salt
2 cups Pumpkin, *cubed and cooked*
1 Tbsp. Flour
2 Tbsp. Butter
1 cup Milk
1 tsp. Sugar

Put 1 cup chicken stock, green pepper, tomato onion. Parsley, and thyme in a blender container; cover and run on high just until vegetables are coarsely chopped. Pour into sauce pan; simmer 5 minutes; Return mixture to blender container; add pumpkin and flour. Cover and run on high until mixture is smooth. Pour into sauce pan; stir in remaining 1 cup chicken stock and all remaining ingredients. Heat to a boil; stirring frequently; cook 3 minutes longer. Serve hot. Makes 4-6 servings.

SMOKY PUMPKIN SOUP

6 slices Bacon, *cooked crisp, diced, fat reserved*
4 Tbsp. Unsalted Butter
6 cups Pumpkin, *peeled and cut up in 1" pieces*
6 cups Beef Stock or Beef Broth
½ cup Marsala Wine
1 tsp. Dried Thyme
Ground Black Pepper, *to taste*
Toasted Pumpkin Seeds to Garnish

Heat the bacon fat and butter in a stock pot over medium heat. Add the pumpkin and sauté for 15 minutes, stirring occasionally. Pour in the stock and simmer covered until pumpkin is very tender, about 30 minutes. Remove from heat. Add the Marsala, thyme, and salt and pepper to taste. Process the soup in batches in a blender until smooth. Return to the stock pot. Add bacon. Simmer 10 minutes. Serve immediately, garnished with pumpkin seeds. Makes 6 servings.

CORN & PUMPKIN CASSEROLE

2 cups Pumpkin, *cubed*
½ lb. Ham, *diced*
1 Onion, *sliced thin*
½ cup Broth
1 Tbsp. Butter
1 bag Frozen Corn

Melt Butter in a pan, sauté onions until transparent. Add ham, pumpkin cubes and broth. Cook over medium heat until pumpkin is tender. Add frozen corn and mix. Cook another 10 minutes until frozen corn is done.

BAKED PUMPKIN WEDGES

1 Pumpkin
½ -¾ cups Butter, *melted*
¼ cup Brown Sugar or Honey
1 tsp Cinnamon
¼ tsp. Salt
¼ tsp. Mace

Wash the pumpkin well and cut into wedges. Scrape out strings and seeds. Place wedges in oiled glass baking dish and make several shallow cuts in each wedge. Melt butter over low heat in a sauce pan. Add sugar and spices. Brush the mixture over the wedges. Bake in a 350 degree oven for approximately 45 minutes until tender.

BAKED PUMPKIN

3 cups Pumpkin, *cooked*
½ cup Chopped Pecans
1 Tbsp. Margarine, *melted*
¼ tsp. Mace
½ cup Pecan Halves
½ cup Brown Sugar, *packed*
¼ cup Maple Flavored Syrup
2 Eggs, *beaten*
2 Tbsp. Sugar
½ tsp. Salt
Dash Pepper

Combine pumpkin, eggs, chopped nuts, sugar, margarine, salt, mace and pepper stirring well. Pour pumpkin mixture into lightly greased 1 ½ qt. casserole. Arrange pecan halves on top of casserole. Combine brown sugar, and syrup in small sauce pan; cook, stirring constantly over medium heat until mixture reaches a boil. Cool slightly. Spoon glaze evenly over casserole. Bake at 350 degrees for 40 minutes. Serves: 8

PUMPKIN & ONION CASSEROLE

4 cups Pumpkin, *diced*
2-3 large Onions, *sliced thin*
½ cup Brown Sugar
¼ cup Butter
Salt to taste

In a baking dish, layer pumpkin, onion, pumpkin, onion. Top with butter and brown sugar. Salt to taste. Bake in oven at 350 degrees for about 30 – 45 minutes, or until pumpkin is tender. Serves: 6-8.

PUMPKIN BREAD PUDDING

8 slices of White Bread
3 Eggs, *slightly beaten*
2 ½ cups Milk
2 cups Pumpkin
¾ cup Sugar
1 tsp. Cinnamon
½ tsp. Nutmeg
½ tsp. Vanilla
¾ cup Raisins

Preheat oven to 375 degrees. In a 2 quart baking dish, crumble up the bread. Combine all the remaining ingredients and stir into the bread. Set the 2 quart dish inside a larger dish and fill the outer dish about ½ full of water. Set the dishes in the oven and bake for 70 minutes or until knife inserted into the center comes out clean. Serves: 8. May be served hot or cold.

PUMPKIN SOUFFLE SURPRISE

2 cups Pumpkin, *cooked*
4 Tbsp. Butter or Margarine
2 Tbsp. Flour
1 tsp. Baking Powder
½ tsp. Salt
1 scant tsp. Cinnamon
½ cup Sugar
1 cup Milk
3 Eggs, *beaten*

Topping:
1 cup Brown Sugar
⅓ cup Flour
1 cup Broken Pecans
⅓ cup Butter

Thoroughly mash 2 cups pumpkin with the butter or margarine. Combine the flour, baking powder, salt and cinnamon; add the sugar, milk, and eggs. Pour into a buttered baking dish, such as an 8x8x2 with a 2 quart capacity, and bake 30 minutes at 325 degrees.

TOPPING: Mix the brown sugar, flour, butter and pecans until crumbly. Remove the casserole from the oven and cover with topping. Return to the oven and bake 30 minutes.

NOTE: If you like it a bit less sweet, cut down on the brown sugar topping according to the size of the recipe and dish. Also may add a dash of lemon juice to the cooked pumpkin for flavor.

PUMPKIN PASTA

2 ½ cups All-Purpose Flour
⅔ cup Pumpkin Puree
2-3 Eggs
1 Tbsp. Olive Oil

Place all the ingredients in the container of a food processor and process until the dough forms a ball, about 2 seconds. If dough is too dry add a few drops of water until smooth texture is achieved. If too moist, add more flour by the tablespoon. Invert a bowl over the ball of dough and allow to sit about ½ hour. Toll dough into a cylinder and cut into 6 even pieces. Flatten each piece with the palm of your hand. Roll out as thin as you want your pasta to be and cut with a knife, or run each ball of dough through the smooth rollers of a pasta machine. Cook pumpkin pasta. Drain and immediately toss with a cheese sauce. Serve with Parmesan Cheese.

PUMPKIN AND RICE

2 cups Pumpkin, *cubed*
2 Cloves Garlic
2 Stalks Celery
3 Tbsp. Oil
½-2 tsp. Ginger
2 Onions
2 Green Peppers
4 cups cooked Rice
2-4 Tbsp. Soy Sauce
Other vegetables*(carrots, mushrooms, bean sprouts)*

Cut Pumpkin into 1" cubes. Clean and chop other vegetables. In large, medium-hot skillet, sauté vegetables in oil until just tender. Add rice and seasoning to taste, and stir fry until everything is hot. Serve. Try to time the cooking of each vegetable so that none gets overdone.

PUMPKIN, ONION & PORK

2 tsp. Peanut Oil
1 Yellow Onion, *sliced*
3 Cloves of Garlic, *diced*
2 cups Pork, *cut into strips*
2 cups Pumpkin, *diced*
1 Strip of Bacon
1 tsp. Cumin

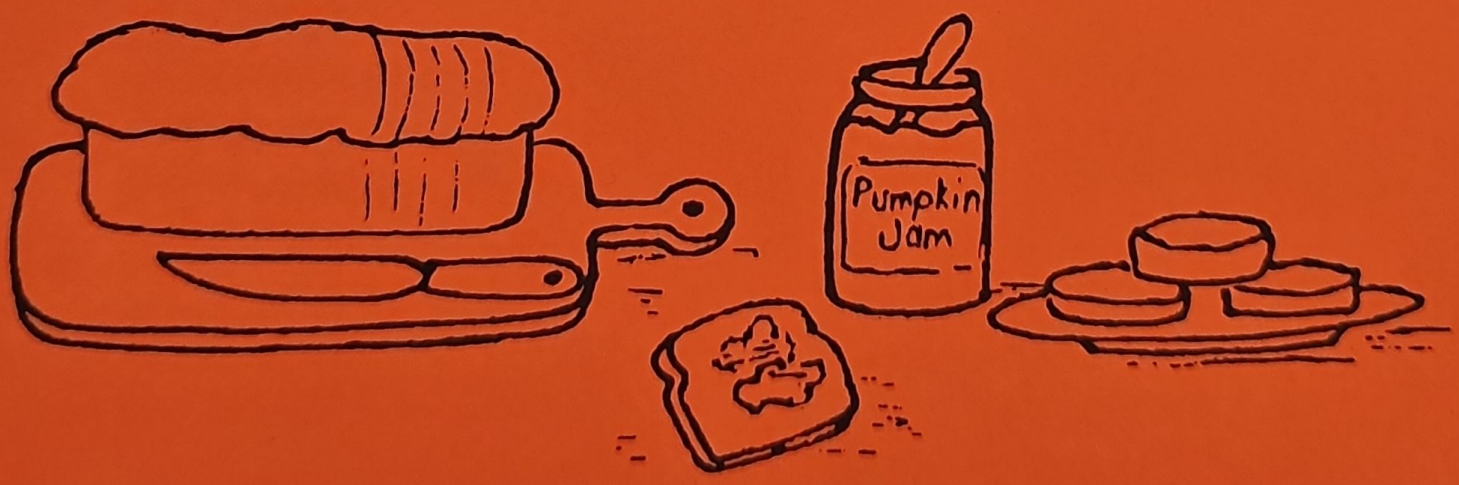
In a Wok or skillet use 1 tsp. peanut oil; add pumpkin, onion, bacon, and garlic cloves. Stir fry until pumpkin is tender, onion is translucent, and bacon is crisp. Remove from skillet. Add 1 tsp. peanut oil to skillet or Wok and add pork. Cook until done. Sprinkle cumin over pork for flavor. When pork is done, add the pumpkin and onion mixture back into the Wok with the pork and stir to mix. Serve immediately. Serves: 4

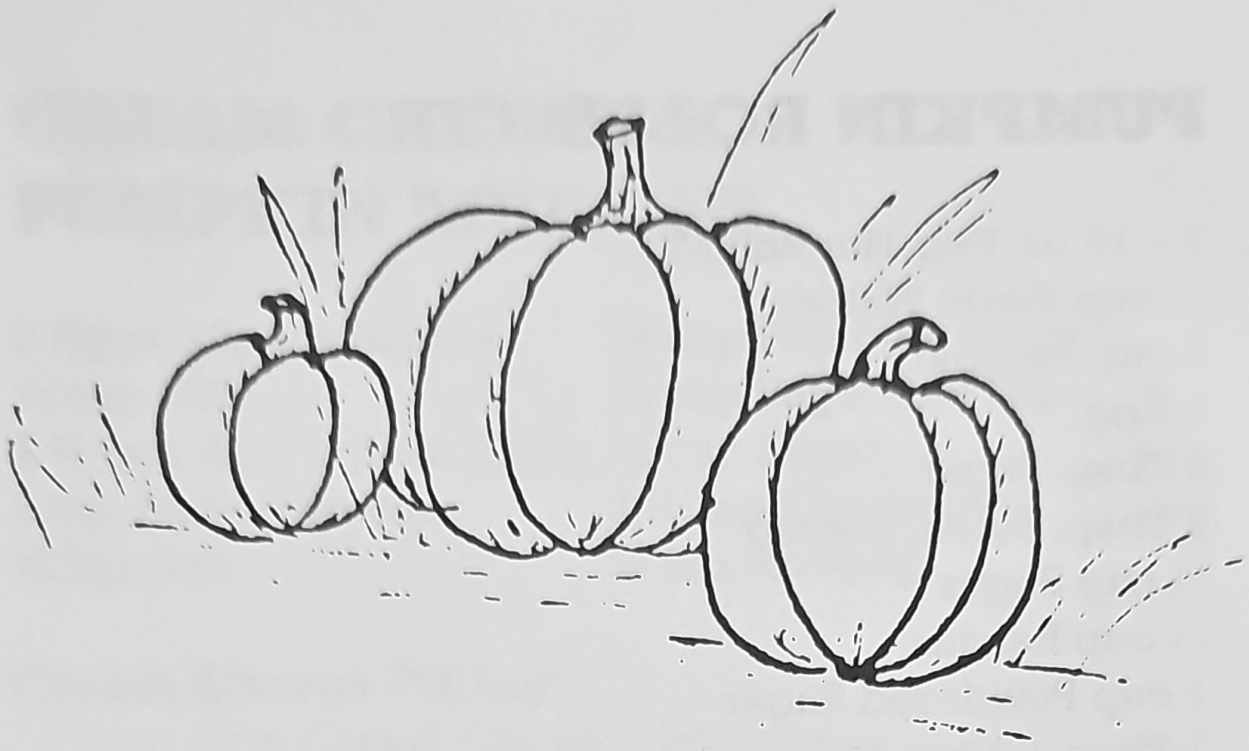
New Recipes

BREADS

ROLLS

MUFFINS





PUMPKIN BISCUITS

3-4 cups Unbleached Flour
1 Tbsp. Baking Powder
2 ½ Tbsp. Brown Sugar
1 tsp. Salt
2 cups Pumpkin
2 tsp. Grated Orange
2 Tbsp. Heavy Cream
½ cup Unsalted Butter, *cut into small bits*

Preheat oven to 400 degrees. Butter baking sheets or spritz with vegetable cooking spray. Stir flour, baking powder, salt and brown sugar into mixing bowl. Using pastry blender or 2 knives, cut in butter until mixture resembles course meal. Stir in pumpkin and orange to make a soft dough. With floured hands and working on a well-floured surface, pat dough and cut into ½" biscuits. Place on baking sheets. Gather scraps of dough, pat out and cut as many biscuits as possible. Brush tops of biscuits with cream. Bake about 15 minutes, just until lightly browned. Makes about 38 biscuits.

PUMPKIN ROLLS

1 – 16 oz. Pkg. Hot Roll Mix
⅓ cup Warm Water
1 cup Pumpkin
1 Egg
2 Tbsp. Sugar
2 Tbsp. Butter, *melted*
½ cup Sugar
⅓ cup Raisins
1 cup Powdered Sugar
1 Tbsp + 1 tsp. Milk
¼ tsp. Vanilla
1 ½ tsp. Pumpkin Spice Mix

Dissolve yeast from hot roll mix package in warm water: let stand 5 minutes. Combine Pumpkin, egg and 2 Tbsp. sugar; mix well. Add yeast; stir in flour packet from hot roll mix package to make a stiff dough. Place dough in a well-greased bowl, turning to grease the top. Cover; let rise in warm place, free from drafts for 45 minutes or until dough has doubled in bulk. Turn dough out on floured surface, knead 12 times. Roll dough into a 15x12" rectangle. Spread with melted butter. Combine ½ cup sugar and pumpkin spices, sprinkle over butter. Top with raisins. Beginning at long sides, roll up jelly roll fashion. Press edges and ends together securely. Cut into 1" slices. Place rolls cut side down in a greased 13x9x2" pan. Cover and let rise in warm place, free from drafts about 30 minutes or until doubled in bulk. Bake at 375 degrees for 20 minutes or until golden brown. Combine powdered sugar, milk and vanilla. Drizzle over warm rolls. Makes 15 rolls.

CREAM CHEESE & PUMPKIN MUFFINS

2 Eggs, *slightly beaten*
½ cup Milk
1 ½ cup All-Purpose Flour
3 tsp. Baking Powder
½ tsp. Salt
½ cup Pumpkin Puree
¼ cup Vegetable Oil
⅓ cup Sugar
1 ¼ tsp. Cinnamon
¼ tsp. Nutmeg

Cream Cheese Filling:
1 - 3-oz. pkg. Cream Cheese, softened
1 Tbsp. Sugar
1 Tbsp. Milk

Heat oven to 400 degrees. Grease bottoms only of 12 medium muffin cups, or line with paper baking cups. Prepare cream cheese filling; reserve. Mix eggs, pumpkin, milk, and oil. Stir remaining ingredients just until flour is moistened. Fill muffin cups ⅔ full. Divide cream cheese filling among muffins, placing about 1 tsp. on top of each; swirl with knife. Bake 20-22 minutes or until golden brown. Immediately remove from pan. Makes 12 muffins.

CREAM CHEESE FILLING:
Mix cream cheese, sugar, and milk together until smooth.

PUMPKIN MUFFINS

¾ cup Brown Sugar
½ cup Margarine, *softened*
¼ cup Molasses
1 Egg, *beaten*
½ cup Nuts or Raisins
1 cup Pumpkin, *cooked and mashed*
1 ¾ cup Flour
1 tsp. Baking Soda
¼ tsp. Salt

Combine sugar, margarine, and molasses; beat well. Add egg and pumpkin, beating until smooth. Stir together the remaining ingredients' add to the pumpkin mixture, stirring just until moistened (batter will be lumpy). Fill lightly greased muffin pans half full. Bake at 350 degrees for 20 minutes. Makes: 15 muffins.

PUMPKIN BREAD

1 cup Pumpkin
⅓ cup Water
1 ¼ cup Sugar
1 tsp. Baking Soda
½ tsp. Salt
½ cup chopped Nuts or Raisins
½ cup Oil
2 Eggs
1 ¾ cup Flour
½ tsp. Cinnamon
½ tsp. Nutmeg

Preheat oven to 350 degrees. Lightly grease and flour two 1 lb. coffee cans. Stir together the pumpkin, oil, water, and eggs. In another bowl, mix the sugar, flour, baking soda, cinnamon, nutmeg, and salt. Combine the 2 mixtures and stir in the chopped nuts or raisins. Pour into the coffee cans. Bake for 1 hour. Makes 12 delicious servings.

PUMPKIN DOUGHNUTS

1 ½ cup Sour Milk
½ cup Pumpkin
2 Eggs
1 tsp. Soda
½ tsp. Nutmeg
3-4 cups Flour, *add until right mixture*
3 Tbsp. Cream
1 cup Sugar
½ tsp. Salt
1 tsp. Baking Powder

Deep fry in 4-6 cups shortening. Heat oil. Mix all the ingredients and drop by spoonful into oil. Cook approximately 1-1 ½ minutes. (Until they float to the top of the oil.) Turn over and cook 1 -1 ½ minutes. Put on paper towel to drain. Sprinkle with powdered sugar. Enjoy!

PUMPKIN FRITTERS

1 Egg
2 cups Pumpkin Puree
½ cup Milk
2 Tbsp. Butter, *melted*
½ cup Flour
1 tsp. Baking Powder
1 tsp. Salt
¼ tsp. Cinnamon
¼ tsp. Allspice

Beat eggs; then beat in the pumpkin, milk, and butter. Mix together in another bowl the flour, baking powder and seasonings. Beat the dry mixture into the pumpkin mixture. Drop 1 Tbsp. at a time into hot deep oil. (350 degrees).

Fry until golden brown and drain on paper towel. Serve with maple syrup, honey, molasses, jelly, etc.

PUMPKIN PANCAKES

2 cups Buttermilk Baking Mix
2 Eggs
1 cup Milk
½ cup Pumpkin
¼ cup Water

Mix the buttermilk baking mix, eggs, and milk together. Gently stir in pumpkin. Add water and blend. Cook on a hot griddle until pancakes are dry around the edges. Flip, then cook until brown Batter can easily be poured into Halloween shapes using a spoon. Pour slowly. Serve with any pancake topping or just plain.

PUMPKIN OATMEAL LOAF

1 cup Uncooked Quick Cooking Oats
1 cup dates, *finely chopped*
1 cup Raisins
1 cup Pecans, *chopped*
1 ½ cups Hot Milk
1 tsp. Vanilla
2 Eggs, *beaten*
½ cup Pumpkin, *cooked and mashed*
1 cup All-Purpose Flour
¾ cup Sugar
1 Tbsp. + 1 tsp. Baking Powder
1 tsp. Cinnamon
1 tsp. Salt
¼ tsp. Nutmeg

Combine oats, dates, raisins, pecans, and milk; mix well and let stand 10 minutes. Stir in vanilla, eggs, and pumpkin. Combine remaining ingredients; mix well and gradually stir into oat mixture. Spoon into greased and floured 9x5" loaf pan. Bake at 350 degrees for about 1 hour and 5 minutes (or until toothpick comes out clean). Cool. Makes 1 loaf.

New Recipes

DESSERTS

PIES

CAKES

COOKIES

PUDDINGS

PASTRIES

ORANGE-PUMPKIN CAKE SQUARES

½ cup Shortening
1 ½ cup Sugar
1 cup Pumpkin, *cooked and mashed*
2 Eggs, *beaten*
⅓ cup Frozen Orange Juice Concentrate, *thawed and undiluted*
1 ⅔ cup All-Purpose Flour
1 tsp. Baking Powder
½ tsp. Baking Soda
¾ tsp. Salt
½ tsp. Ground Allspice
½ tsp. Ground Cloves
½ tsp Ground Cinnamon
½ tsp. Ground Nutmeg
Whipped Cream
Walnut Halves

Cream shortening; gradually add sugar, beating well. Add pumpkin, eggs, and orange juice concentrate; mix well. In a small mixing bowl, combine remaining ingredients, except whipping cream and walnut halves, mixing well; stir into pumpkin mixture. Pour into greased and floured 13x9x2" baking pan. Bake at 350 degrees for 30-35 minutes or until a wooden toothpick inserted in center comes out clean. Cut into squares to serve. Top each square with a dollop of whipped cream and a walnut half, if desired. Makes 12-15 servings.

PUMPKIN CAKE

2 cups Flour
1 tsp. Cloves
1 cup Crisco Oil
½ tsp. Salt
2 cups Pumpkin
2 tsp. Cinnamon
4 Eggs
2 tsp. Baking Soda
2 tsp. Baking Powder
2 cups Sugar

Combine all ingredients. Mix well. Bake in a greased and floured tube pan at 350 degrees for 45 minutes.

Icing:
1 ½ cups Butter or Margarine
1 – 8 oz. pkg Cream Cheese
1 lb. box Confectioner's Sugar
1 tsp. Vanilla

Mix thoroughly and spread on cooled cake.

PUMPKIN-ORANGE-POPPY SEED CAKE

1 Box (18.5 oz) yellow Cake Mix
1 ¼ cups Pumpkin Puree
⅔ cups Orange Juice, plus 2-3 Tbsp.
3 Large Eggs
¼ cup Poppy Seeds
1 ½ cups sifted Confectioner's Sugar

Heat oven to 350 degrees. Grease and flour a 12 cup bundt pan.

Combine cake mix, pumpkin, ⅔ cup orange juice and eggs in large mixer bowl; beat at low speed for 30 seconds, then at medium speed for 2 minutes. Add poppy seeds. Mix until blended. Pour into prepared pan. Bake at 350 degrees for 35-40 minutes or until a wooden tooth pick inserted in cake comes out clean.

Cool 10 minutes; invert onto wire rack to cool completely. Mix confectioner's sugar with 2-3 Tbsp orange juice to desired consistency for glaze. Drizzle over cake.

Makes 24 servings.

PUMPKIN CHEESECAKE

1 cup Pumpkin
2 Eggs
¼ cup Honey
½ tsp. Ginger
⅛ tsp. Salt
¾ lb. Cream Cheese
½ cup Brown Sugar
1 tsp. Cinnamon
½ tsp. Ground Cloves

Beat pumpkin, cream cheese, eggs, brown sugar, honey, cinnamon, ginger, cloves and salt together very well. Turn mixture into chilled crust and bake at 350 degrees for 25 minutes. Cool to room temperature and spread with topping.

***Crust*:**
1 ½ cups Graham Cracker Crumbs
⅛ cup Sesame Seeds or Chopped Almonds
¼ cup Brown Sugar
¼ cup Butter, melted
1 tsp. Cinnamon

CRUST: Mix ingredients well and press to line a 9" baking dish and chill before filling.

Topping:
1 cup Sour Cream

TOPPING: Mix ingredients well and spread over cake. Bake at 425 degrees for 5 minutes. Chill uncovered cake thoroughly before serving.

PUMPKIN CHEESECAKE II

¾ cup Sugar
3 Egg Yolks
½ tsp. Nutmeg
¼ tsp. Salt
¼ tsp. Cloves
¼ cup + 2 Tbsp. Sugar
2 Tbsp. Whipping Cream
1 tsp. Vanilla
3 – 8 oz. Cream Cheese, *softened*
¾ cup Pumpkin
2 tsp. Cinnamon
½ tsp. Ginger
1 Egg
1 Egg Yolk
1 Tbsp. Cornstarch
1 tsp. Lemon Extract

Combine in a medium size bowl ¾ cup sugar, pumpkin, 3 egg yolks, cinnamon, nutmeg, ginger, cloves, and salt. Mix well and set aside. Beat cream cheese until light and fluffy with an electric mixer. Gradually add ¼ cup + 2 Tbsp. sugar, mixing well. Add egg, egg yolk, and whipping cream, beating well. Add cornstarch and flavorings; beat til smooth. Add pumpkin mixture; mix well. Pour into prepared pan. Bake at 350 degrees for 50-55 minutes. (Center may be soft but will firm when chilled). Cool on wire rack, then chill thoroughly. Freezes well in air tight container. Thaw in refrigerator the day of use.

Crust:
¾ cup Graham Cracker Crumbs
½ cup Ground Pecans
2 Tbsp. Sugar
2 Tbsp. Brown Sugar
¼ cup margarine, melted

Combine graham cracker crumbs, pecans, sugar, brown sugar, and melted butter. Mix well. Press firmly into a 9" or 10" springform pan.

SPICY PUMPKIN SQUARES

32 lg Marshmallows or 3 ½ cup Marshmallow Cream
1 cup Pumpkin
½ tsp. Ground Cinnamon
¼ tsp. Ground Ginger
⅛ tsp. Ground Cloves
1 cup Graham Cracker Crumbs
¼ cup Margarine, *melted*
1 – 1 ½ oz. envelope Dessert Topping or Cool Whip

In a large sauce pan, melt marshmallows with pumpkin, cinnamon, ginger, and cloves over low heat, stirring until smooth. Cool 15 minutes. Meanwhile, combine graham cracker crumbs and melted margarine; reserve ¼ cup for topping. Pat remaining crumbs firmly into bottom of an 8x8x2" baking dish. Prepare dessert topping according to package directions; fold into cooled marshmallow mixture. Spread marshmallow mixture over crust. Sprinkle with reserved crumbs on top. Chill several hours or overnight. To serve, cut into squares. Makes 12 servings.

APPLE PUMPKIN PIE

2 Eggs
¾ Brown Sugar, *packed*
1 Pie Shell, *unbaked*
1 cup Pumpkin
1 cup Apple Sauce, *thick and chunky*
1 Tbsp. Flour
½ tsp. Salt
1 tsp. Cinnamon
1 tsp. Ginger
¼ tsp. Nutmeg
⅛ tsp. Allspice
⅛ tsp. Cloves
1 ½ Cups Half & Half or Evaporated Milk
1 tsp. Vanilla
1 cup Pecan Halves

Preheat oven to 425 degrees. In a bowl, beat together, eggs and sugar until light. Mix in Pumpkin, apple sauce, flour, salt, cinnamon, ginger, nutmeg, allspice, cloves, milk, and vanilla. Blend thoroughly. Pour into pie shell. Arrange pecan halves on top. Bake in lower third of oven for 20 minutes. Then reduce oven to 350 degrees and bake 30-35 minutes longer until filling is firm.

FROZEN PUMPKIN PIE

1 Quart Vanilla Ice Cream
⅓ cup Sugar
¼ cup Walnuts, *chopped*
½ tsp. Ginger
1 – 9" Pie Shell, *baked*
1 cup Pumpkin
½ tsp. Salt
1 tsp. Cinnamon
½ tsp. Ground Cloves

Beat together ice cream, pumpkin, sugar, salt, and spices with electric mixer until well blended. Pour into pie shell. Sprinkle with nuts. Freeze until firm. If pie is kept longer, store in a plastic bag. Serve frozen. Keep one in the freezer to serve on short notice. Serves: 6

INSTANT PUMPKIN PIE

2 – 3 oz. pkgs. Vanilla Instant Pudding Mix
1 ⅓ cups Milk
2 cups Pumpkin
2 – 9 oz. cartons Cool Whip, *thawed*
1 tsp. Cinnamon
½ tsp. Ginger
¼ tsp. Nutmeg
1-2 packet gelatin, *optional*

Combine milk and instant pudding until just mixed. Add pumpkin, cinnamon, ginger, nutmeg, and 2 cups thawed cool whip. Use the remaining Cool Whip for garnishing. May add 1-2 packets of gelatin as a stabilizer. Pour into a graham cracker crust or gingersnap crust.

OLD FASHIONED PUMPKIN PIE

2 Eggs, *slightly beaten*
¾ cup Sugar
½ tsp. Salt
½ tsp. Ginger
1 ⅔ cup (13 oz.) Evaporated Milk
2 cups Pumpkin, *cooked and pureed*
1 tsp. Cinnamon
¼ tsp. Cloves
1 – 9" Pie Shell, *unbaked*

Preheat oven to 425 degrees. Mix ingredients in the order given in a large bowl. Pour into pastry shell. Bake at 425 degrees for 15 minutes. Reduce temperature to 350 degrees and bake 45 minutes longer or until knife inserted into center of the pie filling comes out clean. For a delicious variation: melt chocolate chips and pour over the top of the pie. To serve, top each piece of pie with a dollop of whipped cream and chocolate shavings.

PUMPKIN CHIFFON

1 ¾ cups Graham Cracker Crumbs
¼ cup Sugar
½ cup Margarine, *melted*
1 – 8 oz. pkg. Cream Cheese, *softened*
2 Eggs, *beaten*
¾ cup Sugar
2 sm. Pkgs. Vanilla Instant Pudding
¾ cup Milk
2 cups Pumpkin, *cooked and mashed*
Dash Cinnamon
1 – 8 oz. carton Cool Whip, *thawed and divided*
½ cup Pecans, *chopped*

Combine the first 3 ingredients; press into a 13x9x2" baking dish. Set aside.

Combine cream cheese, eggs, and ¾ cup sugar; beat until fluffy. Spread over crust. Bake at 350 degrees for 20 minutes. Set aside to cool. Combine pudding mix and milk; beat 2 minutes at medium speed. Add pumpkin and cinnamon; mix well. Stir in 1 cup Cool Whip. Spread pudding mixture over cream cheese layer. Spread remaining Cool Whip over pudding layer. Sprinkle with pecans. Store in refrigerator. Serves: 15.

PUMPKIN DREAM BARS

½ cup Butter, *softened*
⅓ cup Sugar
1 cup Quaker Oats, *uncooked*
¾ cup All-Purpose Flour
2 – 8 oz. Cream Cheese, *softened*
1 cup Sugar
4 Eggs
2 cups Pumpkin
½ cup Karo Syrup, *light or dark*
2 tsp. Cinnamon

Heat oven to 350 degrees. Grease 13x9" baking pan. Beat butter and sugar until fluffy. Add combined oats and flour; mix well. Spread evenly onto bottom of prepared pan. Bake 18-20 minutes or until light golden brown. Cool slightly. Beat cream cheese and sugar at medium speed of electric mixer until fluffy. Add eggs, one at a time, beating well after each. Add pumpkin, Karo syrup and cinnamon. Mix until smooth. Pour over partially cooled crust. Bake an additional 45-50 minutes or until center appears set. Cool completely on wire rack. Chill. Serve with whipped cream, if desired. Makes 20 Bars.

PUMPKIN PARFAIT PIE

1 envelope Unflavored Gelatin
⅔ cup Brown Sugar
½ tsp. Salt
½ tsp. Cinnamon
¼ tsp. Ginger
¾ cup Water
1 pint Vanilla Ice Cream
1 cup Pumpkin
1- 9" Pie Shell, baked

Combine in a sauce pan, unflavored gelatin, sugar, salt, ginger, cinnamon, and water. Heat to boiling, stirring constantly. Remove from heat. Add ice cream to hot mixture, a spoonful at a time, until well blended. Add pumpkin and mix until smooth. Pour into baked pie shell. Chill until set.
Serves: 6-8

PUMPKIN PRALINE PIE

2 – 3oz. pkgs. Cream Cheese, *softened*
3 cups Brown Sugar, *packed*
1 tsp. Cinnamon
¼ tsp. Ginger
½ tsp. Nutmeg
¼ tsp. Salt
2 Eggs
1 cup Pumpkin
½ pint Sour Cream
1 – 9" pie shell, baked or 8 tart shells

Topping:
¾ cup Brown Sugar
1 ½ cups Pecans, *chopped*
4 Tbsp. Butter

Mix cream cheese with brown sugar. Add spices, eggs, pumpkin, and sour cream. Pour into a pre-baked pie shell or tart shells at 375 degrees for 45 minutes. Cool and freeze. When ready to serve, mix brown sugar, pecans and butter together and put on top of pumpkin mixture. Broil for 3-4 minutes. Serves: 8

PUMPKIN NUT ROLL

3 Eggs
⅔ cup Pumpkin
¾ cup All-Purpose Flour
½ tsp. Salt
1 tsp. Ginger
1 cup Nuts, *chopped*
1 cup Sugar
1 tsp. Lemon Juice
1 tsp. Baking Powder
2 tsp. Cinnamon
½ tsp. Nutmeg
Powdered Sugar

Filling:
1 cup Powdered Sugar
¼ cup Butter, *softened*
6 oz. Cream Cheese, *softened*
½ tsp. Vanilla

Beat eggs 5 minutes and gradually beat in sugar, stir in pumpkin and lemon juice. Combine flour, baking powder, salt, and spices; fold into pumpkin mixture. Pour batter into a floured, greased 10 ½" x 15 ½" jelly roll pan and sprinkle with nuts. Bake 15 minutes at 350 degrees or until cake springs back when touched. Sprinkle powdered sugar on a towel. Loosen edges of cake and immediately invert onto towel. Roll cake up in towel beginning with narrow edges. Cool cake completely. Combine filling ingredients and beat until smooth. Unroll cake and spread with filling to within ½" of edges. Reroll cake and chill. Keep in refrigerator.

To serve, cut slices ½" thick and sprinkle with powdered sugar. Serves: 10-12.

"GREAT PUMPKIN" COOKIE RECIPE

2 cups Flour
1 cup Quick Oats, *uncooked*
1 tsp. Baking Soda
1 tsp. Cinnamon
½ tsp. Salt
1 cup Margarine, *softened*
1 cup Brown Sugar, *packed*
1 cup Granulated Sugar
1 Egg, *slightly beaten*
1 tsp. Vanilla
1 cup Pumpkin Puree
1 cup Semi-Sweet Chocolate Morsels
Assorted Icing or Peanut Butter
Assorted Candies, Raisins, Nuts

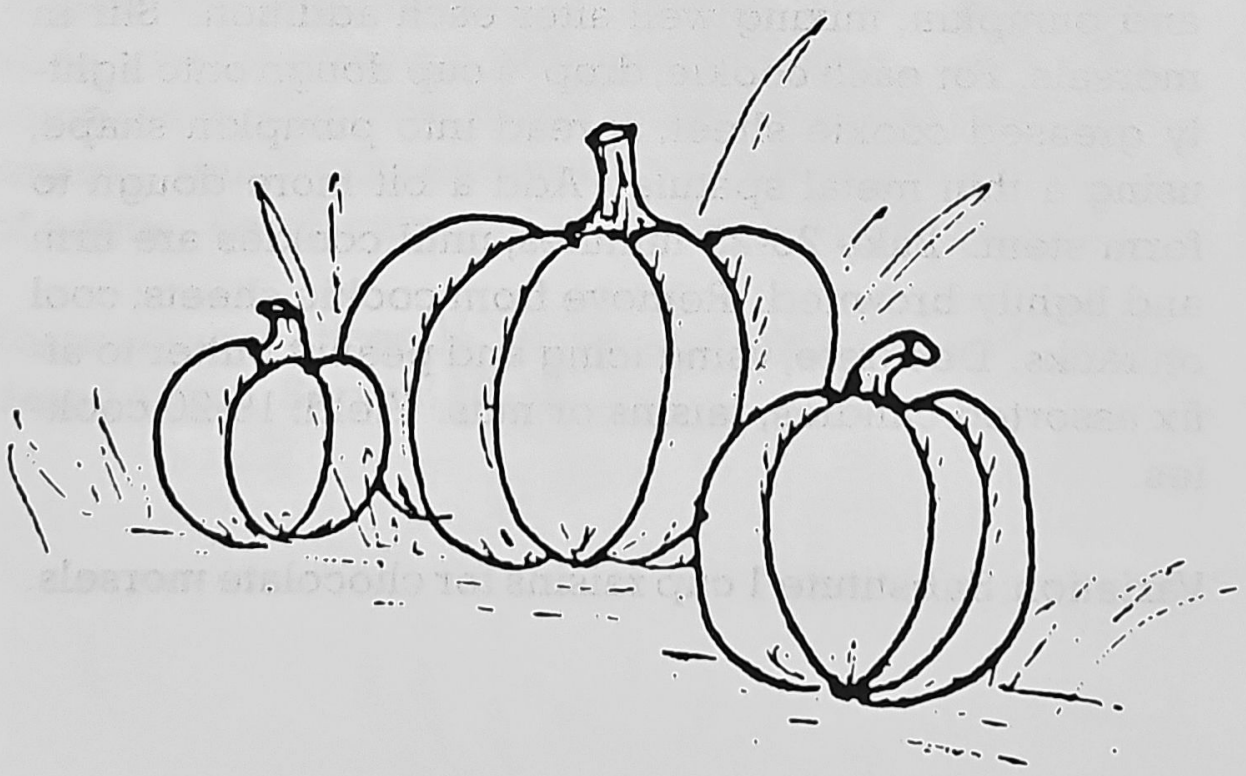
Preheat oven to 350 degrees. Combine flour, oats, baking soda, cinnamon, and salt. Cream butter; gradually add sugars, beating until light and fluffy. Add egg and vanilla; mix well. Alternate additions of dry ingredients and pumpkin, mixing well after each addition. Stir in morsels. For each cookie, drop ¼ cup dough onto lightly greased cookie sheet; spread into pumpkin shape, using a thin metal spatula. Add a bit more dough to form stem. Bake 20-25 minutes, until cookies are firm and lightly browned. Remove from cookie sheets; cool on racks. Decorate, using icing and peanut butter to affix assorted candies, raisins or nuts. Yield: 19-20 cookies.

Variation: Substitute 1 cup raisins for chocolate morsels.

PUMPKIN BARS

2 cups Sugar
½ cup Vegetable Oil
2 cups Pumpkin
4 Eggs, *beaten*
2 cups Bisquick
2 tsp. Cinnamon
½ cup Raisins or mini Chocolate Chips

Beat sugar, oil, pumpkin, and eggs for 1 minute at medium speed. Add Bisquick, cinnamon, and raisins or chips. Mix together with a spoon. Pour into a well greased jelly roll pan. Bake at 350 degrees for 20-25 minutes. Dust with powdered sugar when cooled. Store in the refrigerator.



PUMPKIN NUT BARS

1 cup Flour
1 cup Brown Sugar
½ tsp. Baking Powder
½ tsp. Baking Soda
1 ½ tsp. Pumpkin Pie Spice
⅔ cup Pumpkin, *cooked*
½ cup Shortening
2 Eggs, *beaten*
1 cup Pecans, *chopped*
10 X Sugar

Combine flour, brown sugar, baking powder, soda, and spices in a large bowl; add pumpkin, shortening, and eggs. Beat on medium speed for one minute or until smooth. Stir in pecans. Pour into greased and floured 13x9x2" pan. Bake at 350 degrees for 25-30 minutes.

Cool and sprinkle with 10 X sugar. Cut into bars.
Makes 2 ½ dozen bars.

PUMPKIN FLAN

1 ⅔ cup Sugar
3 cups Thin Cream
2 cups Pumpkin Puree
1 tsp. Salt
¼ cup Jamaican Rum
6 Eggs,*slightly beaten*

Put a cup of granulated sugar into a round deep ovenproof dish and allow it to melt over a low heat, stirring constantly. When it is an even deep amber color, remove from heat and tip quickly in all directions so that the sides and the bottom of the dish will be coated. In the meantime, scald cream, add pumpkin, salt, remaining ⅔ cup sugar, rum, and eggs. Pour this mixture into the dish, place it in a pan of water, and bake at 350 degrees for one hour, or until a knife inserted into the center comes out shinning clean. Allow to cool, then invert on a round serving dish. The bottom will be a glorious shiny brown. This may be served chilled or warm, flaming with rum. Serves: 6-8.

EASY PUMPKIN MOUSSE

2 cups Pumpkin Puree
⅔ cup Light Brown Sugar, *packed*
1 ½ cup Heavy or Whipping Cream
1 tsp.Cinnamon
¼ tsp. Nutmeg
Choc. Curls

In a large bowl, stir pumpkin, brown sugar, cinnamon, and nutmeg. In a small bowl, with mixer at medium speed, beat heavy cream until soft peaks form. Fold whipped cream into pumpkin mixture. Spoon into six 9 oz. glasses. Garnish with chocolate curls. Makes 6 servings.

PUMPKIN PUDDING

1 pkg. Instant Vanilla Pudding
1 cup Pumpkin Puree
1 cup Cool Whip
¾ cup Milk
½ tsp. Pumpkin Pie Spice

Mix the pudding, milk, pumpkin, and spice together. Fold in the Cool Whip. Refrigerate. To serve, top with a dollop of Cool Whip. Serves: 6-8

PUMPKIN NUT CANDY

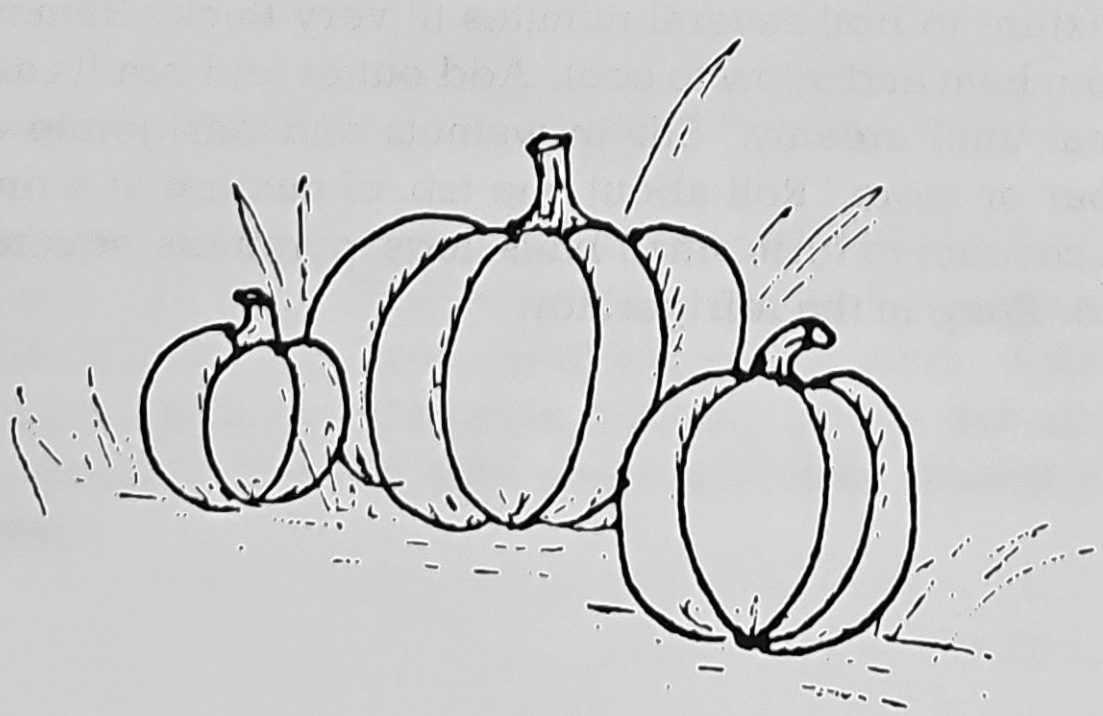
¼ cup Pumpkin Puree
½ cup Honey
½ tsp. Cinnamon
½ tsp. Vanilla
¼- ½ cup Coconut, *shredded*
½ cup Brown Sugar
⅓ cup Milk
1 Tbsp. Butter
1 cup chop Walnuts

Combine pumpkin, sugar, honey, milk, and cinnamon in heavy sauce pan and cook over medium heat. Allow mixture to boil several minutes til very thick. Remove from heat and allow to cool. Add butter and vanilla and beat until creamy. Stir in walnuts and refrigerate an hour or more. Roll about one tsp. of mixture at a time in coconut to form small balls, logs, pyramids, squares, etc. Keep in the refrigerator.

PUMPKIN ICE CREAM

2 Eggs, *separated*
¾ cup Brown Sugar
⅛ tsp. Nutmeg
Dash Cloves
½ cup Sugar
2 cup Heavy Cream, *whipped*
½ tsp. Salt
1 ¼ tsp Cinnamon
⅛ tsp. Ginger
2 cups Pumpkin Puree

Beat egg yolks until thick and lemon colored; add and beat in brown sugar, salt and spices. Add and mix in pumpkin. Beat egg whites until foamy; continue to beat, gradually adding the sugar. Beat until still but not dry. Fold egg whites and whipped cream into pumpkin mixture. Turn mixture into a 1-quart refrigerator tray and place in the freezer or freezing compartment of the refrigerator 3-4 hours or until firm. Yield: 1 Quart



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